



starters

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| Creamy French Onion Soup gruyère and parmesan croutons | \$8 |
| Frites & Aiolis roasted garlic, fine herb, vadouvan curry | \$8 |
| Alsatian Pretzel Rolls caraway cheddar cream, mustard butter | 2 for \$4/4 for \$7 |
| Fried Brussels Sprouts buckwheat honey, mimolette cheese, pickled mustard seed, crispy shallot | \$10 |
| Smoked Salmon Tartine olive, pickled onion, everything spice, dill gribiche | \$14 |
| Charbroiled Oysters pernod butter, sour apple, peppercress | \$16 |
| Crab & Hashbrown Royale white cheddar, cream cheese, horseradish, caviar | 2 for \$9/4 for \$18 |
| Mussels & Frites saffron, white wine, garlic, fine herb | \$18 |
| Steak Tartare caper, espelette pepper, crispy potato | \$15 |
| Cheese Board served with cornichon, compôte, sourdough bread <i>comté (cow, france)</i> <i>camembert (sheep/cow, ny usa)</i> <i>lancaster blue (cow, pennsylvania)</i> <i>langres (cow, france)</i> <i>misty creek tomme (goat, pennsylvania)</i> | \$19 (choice of 3)/\$26 (all 5) |
| Meat Board served with cornichon, dijonnaise, sourdough bread <i>venison summer sausage</i> <i>chicken liver mousse</i> <i>black pepper saucisson</i> <i>country terrine</i> <i>coppa</i> | \$24 (choice of 3)/\$32 (all 5) |
| Grand Platter choice of 3 meats and 3 cheeses, served with olives, honey roasted nuts, cornichon, compôte, dijonnaise, sourdough bread | \$46 |

salads

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| Seasonal House Salad mixed greens, radish, baby turnip, carrot, pumpkin seed, champagne vinaigrette | \$10 |
| Little Gem Salad red endive, poached pear, candied walnut, blue cheese dressing | \$12 |
| Pennsylvania Lyonnaise Salad baby spinach, frisee, dandelion greens, bacon, hard boiled egg, croutons, warm bacon dressing | \$14 |

entrées

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| Parisian Gnocchi mushroom & vegetable fricassée, hazelnut | \$18 |
| Rutabaga "Scallops" mushroom risotto, parmesan cream | \$20 |
| Scallops mushroom risotto, parmesan cream | \$34 |
| Sunburst Farms Trout gnocchi, kale, hazelnut, brown butter | \$28 |
| Crab Cake farro & arugula salad, lemon caper gremolata | \$28 |
| Grilled Half Chicken white sweet potato, baby turnips, sauce vin jaune | \$28 |
| Farmstead Butcher Pork Chop potato purée, cider braised cabbage, onion jus | \$28 |
| Beaver Creek Farms Steak Frites petite salad, béarnaise sauce | \$MP |
| Shaffer Farms Venison Steak potato rösti, white turnips, hunters sauce | \$36 |
| Beaver Creek Farms Cheeseburger bibb lettuce, pickles, caramelized onion, garlic aioli, comté cheese, brioche bun, frites (substitute impossible burger +\$2) | \$19 |

sides

small house salad \$5 · mushroom risotto \$6 · white sweet potato \$5
mushroom & vegetable fricassée \$5 · potato purée \$6 · truffle mac & cheese \$8

consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions
please inform your server if you have any food allergies or dietary restrictions

20% gratuity may be added to parties of 6 or more - please no split checks for parties of more than 6